The revolutionary barbecue-grill!

Model EP-3615

Owner's Manual

Get the most out of your grill!

WWW.COOK-AIR.COM

COOK-AIR One (1) Year Limited Warranty U.S., Canada

WARRANTY COVERAGE

COOK-AIR warranty obligations are limited to the terms set forth below: Cata Marketing Inc. ("Cata") warrants this product against defects in materials and workmanship for a period of ONE (1) YEAR from the date of original retail purchase. This guarantee is valid only for the original purchaser of the COOK-AIR and only if the COOK-AIR is used for domestic purposes (non commercial). This guarantee is not valid in the following cases: inappropriate use, modifications made to the barbecue-grill, breakage during transport or if used for purposes others than those specified in the Owner's manual. If a defect exists, at its option Cata will (1) repair the product at no charge, using new parts, (2) exchange the product with a product that is new or (3) refund the purchase price of the product. A replacement product/part assumes the remaining warranty of the original product or ninety (90) days from the date of replacement or repair, whichever provides longer coverage for you. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes Cata's property. When a refund is given, your product becomes Cata's property.

OBTAINING WARRANTY SERVICE

If you purchased this product in the U.S.A. or Canada, you may contact us by email describing the nature of your problem, either by visiting the warranty section of our Website **WWW.COOK-AIR.COM** or directly at **service@cook-air.com**. Upon receipt of your inquiry and analysis of your problem, we will indicate the procedure to follow. You may need to return to us the product carefully packaged, freight and insurance prepaid. When you contact us, please supply your name, address, phone number and the original proof of purchase detailing a description of the product(s), date of purchase and serial number(s) of the COOK-AIR unit(s).

EXCLUSIONS AND LIMITATIONS

This Limited Warranty applies only to COOK-AIR products manufactured by or for Cata that can be identified by the "COOK-AIR" trademark, trade name, or logo affixed to them. The Limited Warranty does not apply to any non-COOK-AIR products. COOK-AIR and its Authorized Service Providers are not liable for any damage to or loss of any non-COOK-AIR product or part not covered by this warranty. This warranty does not apply: (a) to damage caused by accident, abuse, misuse, misapplication, or non-COOK-AIR products; (b) to damage caused by commercial use of this product; (c) to a product or a part that has been modified without the written permission of Cata; or (d) if any COOK-AIR serial number has been removed or defaced.

THIS WARRANTY AND REMEDIES SET FORTH ABOVE ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, REMEDIES AND CONDITIONS, WHETHER ORAL OR WRITTEN, EXPRESS OR IMPLIED. CATA SPECIFICALLY DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING, WITHOUT LIMITATION, WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. IF CATA CANNOT LAWFULLY DISCLAIM IMPLIED WARRANTIES UNDER THIS LIMITED WARRANTY, ALL SUCH WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY. No COOK-AIR reseller, agent, or employee is authorized to make any modification, extension, or addition to this warranty.

CATA MARKETING INC. IS NOT RESPONSIBLE FOR DIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM ANY BREACH OF WARRANTY OR INNAPROPRIATE USE CONDITION, OR UNDER ANY OTHER LEGAL THEORY, INCLUDING BUT NOT LIMITED TO LOST PROFITS, DOWNTIME, GOODWILL DAMAGE. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages or exclusions or limitations on the duration of implied warranties or conditions, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary by state or province.

AVIS

Do not return
this product to the store.

For any inquiry,
please call ***Customer Service*** *at :*

1 888 332•CATA (2282)
United States, Canada

(9.00 am - 5.00 pm Eastern time)

ORIGINAL PROOF OF PURCHASE
REQUIRED FOR WARRANTY SERVICE

Customer Service
INSTRUCTIONS NOTICE

1. Do not attempt to repair or adjust any electrical or mechanical components of this grill. To do so would void your warranty.
2. If you have any inquiries and/or comments regarding this grill or require help using it, please call ***1 888 332•CATA (2282)*** to speak with a Customer Service Representative.
3. For reference purposes, please staple or attach your original sales receipt to this manual. Also, take the time to write the product information below. They will be useful when speaking with one of our Customer Service Representatives.

Important information

Model number _____

Date of purchase _____

Serial number _____

Name of store _____

cook-air
Combustible de bois franc solide
Solid hard wood fuel
Combustible de madera solido
Allume-feu | Fire starter | Prende-fuego

© 2011 Cata Marketing , Inc. All rights reserved. COOK-AIR and the COOK-AIR logo are trademarks of Cata Marketing , Inc., registered in the U.S. and Canada.

THE REVOLUTIONARY COOK-AIR BARBECUE GRILL

Owner's Manual

Congratulations! A unique experience awaits you thanks to the state-of-the-art COOK-AIR barbecue grill! Outdoor cooking will never be the same! COOK-AIR is a true little marvel that will never cease to amaze you!

Quick and efficient!

Thanks to a new combustion technology, COOK-AIR quickly reaches a very high cooking temperature! It easily exceeds 1,000° F. Approximately four to five (4-5) minutes after starting the unit, you are ready to cook hamburgers, hot dogs, chops, steaks, sausages, chicken, fish or any food of your choice! Once you are done cooking, COOK-AIR cools off just as quickly simply let the fuel residue burn (+/-15 minutes)!

Simple and precise!

No more charcoal bags or heavy gas tanks!

From now on, all you will need is some solid wood fuel and the COOK-AIR fire starter. It's simple, clean, easy to store and to use! Solid wood fuel is a very safe, available and renewable energy source and therefore contributes to the conservation of our resources.

Heat control is not a very common characteristic with barbecue grills! However, COOK-AIR has a variable speed fan that allows you to control the temperature and cooking time required for each food.

Furthermore, cleaning the unit is also very simple; you just have to safely dispose of the small quantity of ashes remaining in the combustion chamber.

Totally revolutionary!

Another great surprise awaits you with COOK-AIR! In addition to giving you exceptional performance, thanks to its intense dry cooking heat, COOK-AIR makes it possible to also smoke your food. This is just one of the many simple techniques you will be able to use with COOK-AIR… Go ahead and experiment!

To smoke food, you simply have to follow the simple steps provided. A few minutes before cooking is completed, reduce the fan's speed to minimum and replace the lid. The food will absorb a "barbecue flavor", which is why it is important to use quality fuel. You can also add 1 or 2 pieces of bark-covered wood, which will increase the quantity of smoke. Depending on the kind of wood you use, such as cherry, apple, hickory, maple, each will give a unique aroma to your food.

The new COOK-AIR barbecue-grill promises culinary experiences full of great moments. However, since it is a highly revolutionary product made and designed with advanced technology, **it is imperative** that you read this user's manual carefully. Once you fully understand the features and how it operates, you can make the most of all it has to offer!

SAFE USE OF THE COOK-AIR BARBECUE GRILL (Warnings)

To get the most out of your COOK-AIR, it is essential to understand how it works and to always follow basic safety standards. Read all the instructions carefully before operating your COOK-AIR barbecue-grill :

1. Keep the COOK-AIR barbecue-grill out of the reach of children and pets. Children should not operate this appliance.

2. **CAUTION : Never use alcohol, gasoline, or any other liquid fuel to light or reactivate your COOK-AIR. Use as fire starter a ball of crumpled paper, the COOK-AIR paper fire starter, or a fire starter that complies with EN 1860-3.**

3. Never use charcoal or chemically-treated wood as fuel because it produces a lot of creosote and emits toxic gases. Also, never use wood from coniferous trees, such as cedar, fir, spruce or others. For better results, use the COOK-AIR solid wood fuel. You can also use blocks of dry hardwood species as fuel.

4. The combustion chamber should never be filled more than three quarters full (USE WOOD ONLY).

5. Always use the fan on low speed (level 1) for ignition (30 to 45 sec.) then on high speed (level 5).

6. To avoid fire hazards, always put the cooking grate properly positioned before pressing the high speed control button (level 5).

7. To handle your cooking grate safely, always insert the handle (fig. 1-A) in one of the 4 slots designed for this purpose (fig. 1-B).

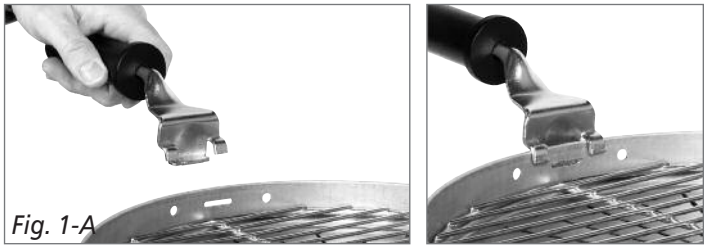


Fig. 1-A

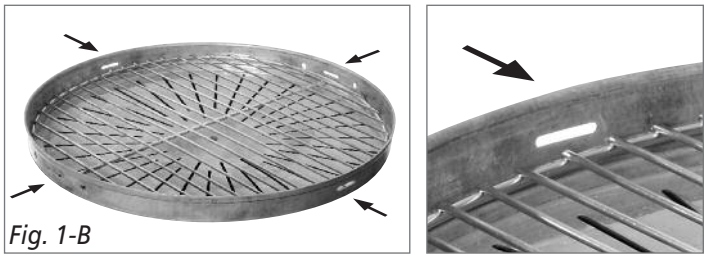


Fig. 1-B

8. To refuel while cooking, slide the cooking grate using the handle. Always use tongs to add wood. Do not never attempt to remove or lift the cooking grate that has food on it.

9. **Always remove excess fat from food and drain marinated meat in order to reduce excessive flare-ups.**

10. Never operate the COOK-AIR with the lid tightly closed, **except when smoking food. To smoke food, set the control button on minimum speed (level 1). If you use the lid for cooking when the fan set on high speed, be sure to position the lid so as to allow the air to circulate;** otherwise, the heat could move to the lower section and damage the electrical mechanism. Take note that setting the fan control on minimum speed (level 1) increases the level of smoke.

11. When you are finished cooking, set the fan on medium (level 2 or 3). Fuel residues will burn safely.

12. After each use of your grill, always make sure the ashes are completely cold before removing them. Put the ashes or remaining wood in a nonflammable container.

13. Always remove the batteries before transporting the unit or storing it for a long period of time.

14. CAUTION : Never use your COOK-AIR indoors or in enclosed areas, such as a tent or a garage.

15. This appliance should never be left unattended while in use. It must be placed on a stable, horizontal surface prior to use.

16. To avoid burns, never touch the cooking grate or exterior of your COOK-AIR while in use. Always use the wood handles or the handle ring.

17. To avoid burns, always install the warming rack before grill ignition. Always allow the grill is completely cold before manipulate or remove the warming rack.

18. Because of the intense heat produced by COOK-AIR, never put your face, hands or clothing directly above the grill while the unit is in use. This could result in serious burns.

19. CAUTION: Never move the appliance while it is in use or hot.

20. Always allow the appliance to cool before moving or storing.

21. Always make sure that the vinyl cover is properly placed and that the cord is securely (fig. 2-A) below the handle ring (fig. 2B) before transporting the unit (fig. 2-C).

Fig. 2-A

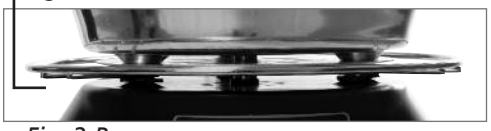


Fig. 2-B

Fig. 2-C

22. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.

ALWAYS BE EXTREMELY CAREFUL WHEN USING AN APPLIANCE THAT PRODUCES SEVERE HEAT

COOK-AIR INSTALLATION AND ASSEMBLY

List of accessories

AC adaptor (ill. 2)

Cigarette lighter adapter (ill. 3)
(Optional in certain country)

Burner brush (ill. 4)

Warming rack (ill. 5)
(Optional in certain country)

Vinyl cover (ill. 6)

Wood tongs (ill. 7)
(Optional in certain country)

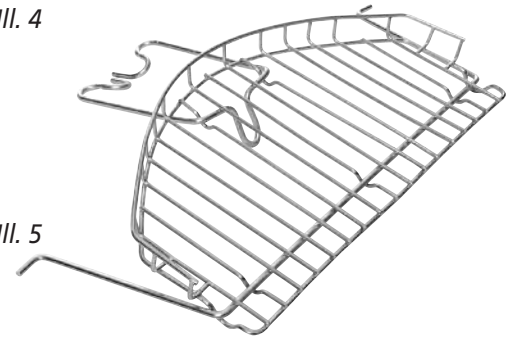
Cooking grate handle (ill. 8)

Ill. 3

Ill. 2

Ill. 8

Ill. 4

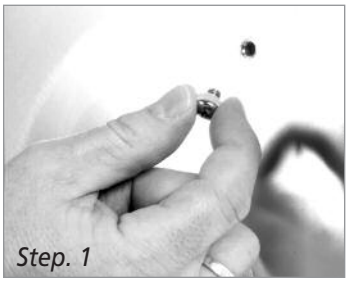


Ill. 5

Ill. 6

Ill. 7

The COOK-AIR barbecue grill is fully assembled. Using a screw driver, firmly install the handle on the lid (Step 1 to 3). Simply follow the instructions bellow and it will be ready to use.



Step. 1

Step. 2

Step. 3

GRILL POWER SUPPLY

There are three ways to supply your COOK-AIR with the 12 volts DC energy source it requires:

1. **"D" alkaline batteries**
2. **AC COOK-AIR adapter**
3. **Automobile cigarette lighter adapter**

Batteries

COOK-AIR uses eight (8) "D" alkaline batteries. To install the batteries in your barbecue grill:

1. Remove the cover and cooking grate, turn the unit upside down and set down on a flat level surface.

2. Remove the cover from the battery compartment.

3. Insert the batteries, carefully placing them according to the polarity indicated.

4. Check that the batteries are correctly installed by pressing the control button (ON); the fan motor should start.

5. Replace the cover on the battery compartment.

Once the batteries are installed, COOK-AIR becomes totally portable. The batteries last up to 20 hours on high speed and even more on low. For your cooking to be a success, it is important to sear the meat. COOK-AIR is amazing when it comes to doing this rapidly.

COOK-AIR AC adapter

The AC adapter, supplied with your COOK-AIR, extends battery life and allows to use the barbecue grill anywhere you have access to electrical power supply. For safe use, always follow the following recommendations. To install:

1. Plug the adapter cord into the intended socket (fig. 4-A and 4-B) then plug the other end into an approved electrical source. The barbecue-grill can now operate normally.

Fig. 4-A

Fig. 4-B

2. Be careful when unplugging the COOK-AIR AC adapter. Never pull on the cord; you could damage the cord or the grill's socket.

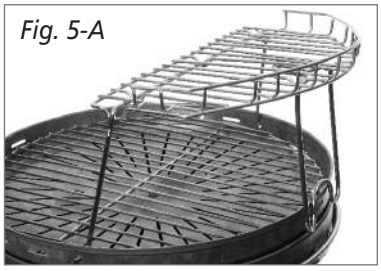
Cigarette lighter adapter
(optional in certain country)

The COOK-AIR 12-volt cigarette lighter adapter is very versatile. It allows for maximum use. Plug it in your car, motor home, trailer, boat or into any other 12-volt energy source. Using this adapter will allow you to enjoy your COOK-AIR everywhere without using your batteries.

Warming Rack (optional in certain country)

Your COOK-AIR barbecue grill is equipped with an easy to install warming rack (fig. 5-A). It will be very useful to warm up hot dog or hamburger buns. If you wish to install or remove it, it takes just a few seconds.

Fig. 5-A



To close the lid with the warming rack inside, remove the rear clamps from their anchored position on the side of the cooking grate and pivot them inward (fig. 5-B). Lower the entire rack flat and insert the 2 side clamps into the side of the cooking grate (fig. 5-C).

Fig. 5-B

Fig. 5-C

Please take note that you will not be able to tightly close the grill lid for smoking food when the warming rack is installed.

Control panel

The control panel of your COOK-AIR barbecue grill was designed for easy use (fig. 6). Here is how it works:

Fig. 6

ON (ON) button: starts the fan.

OFF (OFF) button: stops the fan.

The arrows: set the power level of the fan to the desired level. The lowest level is (1) and the highest is (5). The stronger the fan level, the hotter the cooking surface.

STARTING YOUR COOK-AIR

Follow these instructions when starting your barbecue grill. Place the appliance on a flat, level surface at a convenient cooking height.

Fig. 7

1. Remove the cover and insert the handle in one of the four slots on the cooking grate (fig. 7), then remove the cooking grate to be able to access the combustion chamber.

Fig. 8

2. Place a ½ strip of previously folded COOK-AIR fire starter paper (fig. 8) at the bottom of the combustion chamber. A ball of crumpled news paper may be used if you do not have any COOK-AIR fire starter paper.

Fig. 9

Never, under any circumstances, use lighter fluid, kerosene or any other flammable liquid on COOK-AIR fire starter paper or wood fuel.

3. Ignite the COOK-AIR fire starter using a long handled barbecue lighter or fireplace match (fig. 9).

Fig. 10

4. Once the COOK-AIR fire starter-paper is well ignited, use tongs to carefully put one or more pieces of dry wood or one ortwo pucks of COOK-AIR solid fuel on the fire starter in thebottom of the combustion chamber (fig. 10). Using the control button, set the fan on low (level 1).

Never, under any circumstances, use charcoal with your COOK-AIR grill

5. Put the cooking grate back into place.

6. Wait 30 to 45 seconds and then, using the control button, set the fan on high (level 5).

7. If necessary repeat the first steps to achieve full ignition.

About four or five minutes after ignition and depending on the ambient temperature, your COOK-AIR should have reached its cooking temperature. Select the heat output required for the food you are cooking by varying the fan speed using the control button and by adding wood as needed.

CAUTION: When operating the COOK-AIR for the first time, light the appliance at least 10 to 20 minutes prior to use in order to burn off any residue on the metal.

Wood fuel

COOK-AIR uses an advanced design and patented technology combustion chamber to reach very high thermal and combustion efficiencies.

It is recommended to use only dry hardwood species as fuel. Green or wet wood can produce smoke and reduce heat levels, some softwood can spark excessively.

COOK-AIR was designed to reach the highest combustion efficiency and works best when using dry hardwood or COOK-AIR solid wood fuel. It is therefore to your advantage to choose these sources of fuel. All you need is a lighter!

If you wish, you can also prepare your own wood. To do so, you will need very dry hardwood species, such as maple, ash, hickory, apple or cherry. Each variety of hardwood will give food a unique flavour. Hardwood chunks should be no thicker than 5 cm by 5 cm (2" x 2") and no longer than 7.5 cm (3"). Branches up to 5 cm (2") in diameter can also be used if they are cut in lengths no longer than 7.5 cm (3").

You should be able to find various types of kindling in most hardware stores and megastores that can be cut to the size required for the COOK-AIR. You can also use wax-free and chemical-free ecological firelogs sold in stores. They're easy to cut to the desired size using a hammer and an awl or a screwdriver. They burn easily and produce lots of heat.

For greater combustion efficiency, the wood fuel should be piled in the upper position, similar to a campfire, in the combustion chamber, which should never be more than three quarters full.

Cooking

COOK-AIR is capable of reaching very high temperatures in record time. You must become familiar with the fan control to master the intensity of the cooking heat.

CAUTION: Always remove excess fat from food and drain marinated meat in order to reduce excessive flare-ups and smoke.

Contrary to other types of barbecue grills on the market, which cannot reach the high temperatures required to sear meat (1,000F and +), COOK-AIR allows you to sear your meat and seal in its natural juices. For meat 1 to 1.25" thick (2.5 - 3 cm), you just have to sear it on high for 1 1/2 minute on each side. For meat ¾ inch thick (2 cm), one minute on each side will suffice.

Once the meat is seared, given the very high temperature reached by the COOK-AIR, it is advisable to frequently turn the meat (every 60 seconds) until the desired cooking is reached.

To enjoy a new cooking experience, just before your food is cooked, reduce the fan speed to level 1 and place the lid on the grill. When fully ignited, the wood fuel produces a smoked wood aroma that is absorbed by the food. Every variety of wood fuel has its own characteristics and, consequently, produces a unique flavour and incomparable taste.

To add wood fuel

If you must add wood fuel while cooking, turn the fan control button to minimum speed (level 1).

Always use the supplied handle to slide the cooking grate. **NEVER PUT THE HOT COOKING GRATE DOWN ON ANOTHER SURFACE, IT COULD DAMAGE IT.**

Add wood to the combustion chamber using the tongs provided. Replace the cooking grate and reset the fan to the required speed to resume cooking.

The lid should not be tightly closed except to smoke food that is almost fully cooked. The fan must be set on minimum speed (level 1) during this process.

COOK-AIR HINTS AND TIPS

Maintenance

As previously mentioned, the COOK-AIR is a high tech appliance. Minimum and regular maintenance is enough to ensure years of outdoor cooking enjoyment. To clean the combustion chamber, first wait until the unit is cold, then:

1. First, set the fan on low (level1). Once the cooking grate is removed, loosen ash residues in the combustion chamber using the supplied brush in a circular motion.

2. Remove the ashes safely and make sure that there is no residue left in the chamber. Make sure that the burner holes inside the combustion chamber are clear of debris. If needed, clean the holes with an ordinary paperclip.

3. Unit care:

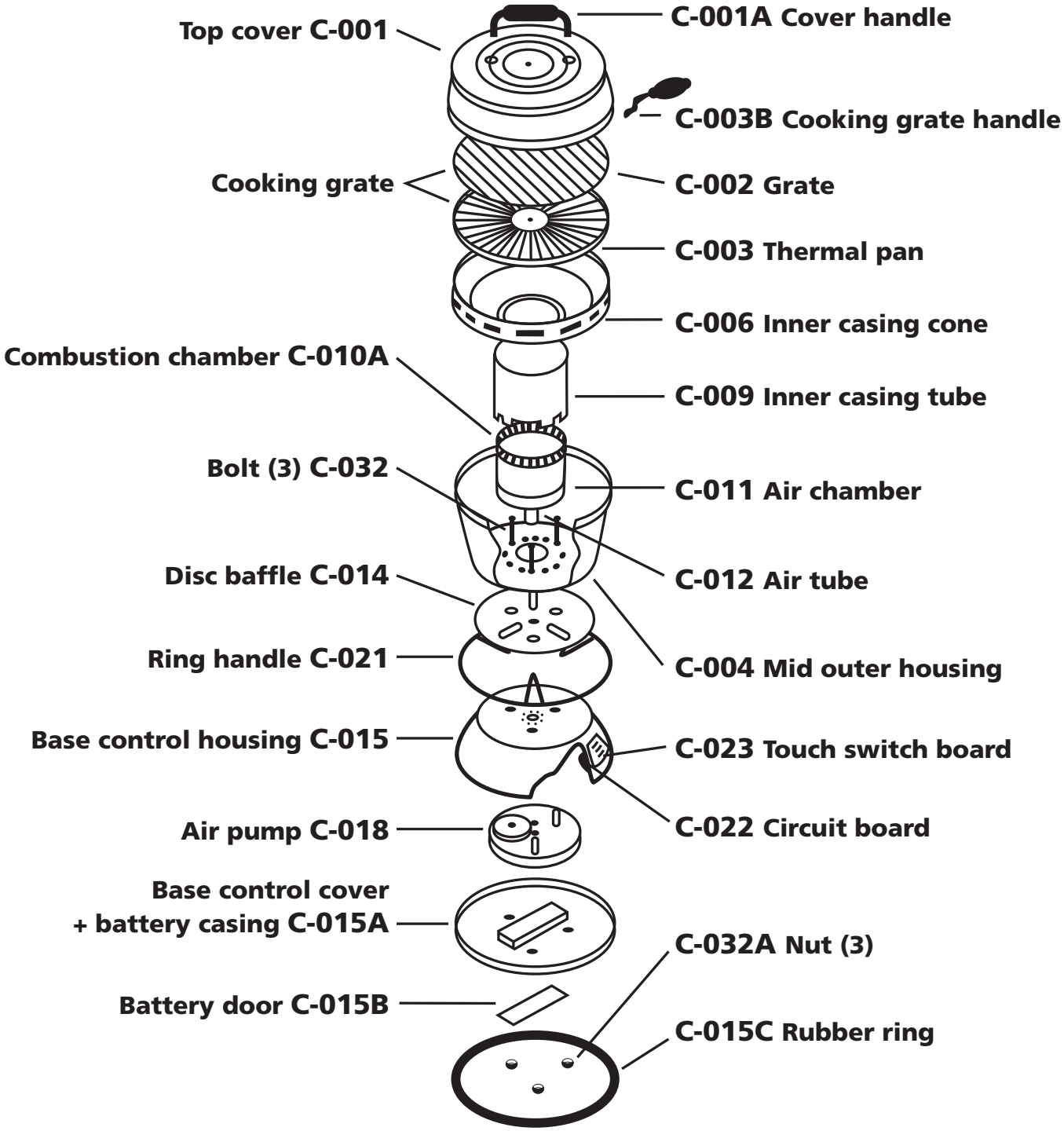
- Protect your barbecue from bad weather
- Carefully dry your barbecue when wet
- Use the vinyl cover when transporting your COOK-AIR and to protect it in storage
- Store in a cool, dry location

Storage

Before storing your COOK-AIR, clean the combustion chamber as indicated above. Clean the cooking grate with regular household cleaner and wipe all stainless steel surfaces with a damp cloth. Make sure that the unit is in the OFF position to avoid draining the batteries. For seasonal storing or when transporting, remove the batteries from the appliance.

COOK-AIR PARTS LIST

Model EP-3615



Try it with your favorite dishes and… bon appétit!

WWW.COOK-AIR.COM

© 2011 Cata Marketing , Inc. All rights reserved. COOK-AIR and the COOK-AIR logo are trademarks of Cata Marketing, Inc., registered in the U.S. and Canada.

Made in China for: **CATA Marketing Inc.** • Granby (Qc) Canada J2J1E9